



EVENTS PACKAGE

Promenade Room

Lake Room

Café Deck

open opportunities, close deals...



Finalist
Wedding Caterer 2010
Awards for Excellence

THE POINT EVENTS

Our highly experienced event team pride themselves on working with you to understand your needs and tailoring your event to your exact specifications

Our purpose built venue features two stylishly designed function rooms, the PROMENADE ROOM and LAKE ROOM. The Point also features an award winning Restaurant, Private Cellar and a Café with a timber decking, enabling us to cater for a variety of dining and entertainment experiences from corporate work shops, product launches, strategy meetings, training and team building events. We provide ample metered parking and easy access for your event set-up and breakdown. We offer award-winning cuisine complemented by a comprehensive wine list

Set in the heart of scenic Albert Park, only minutes from the CBD, we can access a variety of sporting facilities and parkland, ideal for team building exercises and energy breaks

SEATING CAPACITY

Configurations	Promenade Room	Lake Room	Café Deck
Theatre Style	200	80	-
Conference Style	80	50	-
Cocktail style	300	200	150
Dinner Dance (with dance floor)	160	80	60
Sit down dinner (no dance floor)	180	100	70

THE POINT

The Point Function Package includes

- Lectern
- In House PA System
- Ample on site metered parking
- White linen tablecloths, napkins and silk underlays
- Floral arrangements in each room
- Black wrought iron candelabras in Promenade Room
- Hurricane lanterns in Lake Room
- Personalised menus
- Miniature location map PDF

Printed copies available at minimal cost

Additional audio visual equipment and staging can be hired on your behalf. Charges will be determined on individual requirements. We engage reputable staging and audio visual companies who provide access to the most up to date equipment available. The Promenade Room and Lake Room have complete blackout facilities

MINIMUM CHARGES

	Promenade Room	Lake Room	Café Deck
Full Day	POA	POA	POA
Breakfast	\$2,200	\$1,450	\$1,250
Lunch			
Mon - Fri	\$2,750	\$1,650	\$1,450
Sat - Sun	\$3,850	\$2,750	\$4,000
Dinner			
Mon - Thu	\$3,300	\$2,150	\$2,000
Saturday			
Oct - May	\$12,000	\$6,300	\$5,600
Jun - Sept	\$6,600	\$3,850	\$3,500
Fri and Sun			
Oct - Nov/Jan - May	\$6,600	\$3,850	\$3,500
Jun - Sept	\$5,500	\$2,750	\$2,500
Dec	\$6,600	\$5,500	\$5,000

A room hire fee will only apply when food and beverage costs do not meet these minimums

OPERATIONAL TIMES

Breakfast 6am – 10am

Lunch 12pm – 4pm

Dinner 6pm – 1am (except Cafe Deck)

Allowances can be made for early arrival where the room is not previously booked

ADDITIONAL TIME

The standard time allocation allowed in the following packages is calculated at 4 hours for a luncheon and 5 hours for an evening. If you wish to extend beyond the allocated time then an additional charge of \$10 per person per hour will apply based on final confirmed numbers. This includes room hire and an extension of your beverage package

ENTERTAINMENT

The Promenade Room, Lake Room and Café Deck have their own stereo system allowing our guests to play their selection of music. If you wish to bring your own CD's, we are happy to play them for you as background music. Bands and DJ's are more than welcome to play. Please consult with your Events Coordinator before engaging a band larger than four pieces. Sound check must be conducted prior to the commencement of the event in the presence of The Point Event Supervisor and we do insist that DJ's and bands keep the volume to a reasonable standard. Equipment can only be delivered/collected during times agreed to by The Point management. We are happy to recommend entertainment through our recommended entertainment providers

PRE DINNER DRINKS

Weather permitting, pre luncheon/dinner drinks can be held downstairs on our wooden decking situated adjacent to the Café Deck for functions held in Promenade Room. Lake Room pre dinner drinks can be served on the lake side front paved area. If the weather is inclement, pre dinner drinks will be served inside the room where your function is being held

CHAIR COVERS

Chair covers and sashes can be added to your package for a cost of \$6 per chair. A variety of colours are available.

THE POINT

Aquatic Drive T 03 9682 5566
Albert Park Lake F 03 9682 5577
VIC 3206 Australia E functions@thepointalbertpark.com.au

Events Package – August 2010

Page 4 of 23

www.thepointalbertpark.com.au

TENTATIVE BOOKINGS AND DEPOSITS

We are able to hold a date tentatively for a period of seven days, after which time if verbal confirmation has not been received the date will be released. Once you have advised your intention to confirm we will send out a Booking Agreement. A deposit of \$1,500 is required for events held in the Lake Room or Café Deck and \$2,000 for events held in the Promenade Room. Deposits are required seven days after client's receipt of Booking Agreement and are inclusive of GST. Should the deposit not be received seven days after receipt of Booking Agreement, the date will be released

DEPOSITS ARE NON REFUNDABLE

CANCELLATION POLICY

All cancellations must be made in writing to The Events Team, The Point Albert Park.

Where the client;

- A** cancels a booking between 8 and 60 days prior to the day on which the function is to be held, the client shall forfeit the entire deposit and in addition shall, upon demand of The Point in writing, pay up to 50% of the estimated spend **or**
- B** cancels a booking 7 days or less prior to the day on which the function is to be held, the client shall forfeit the entire deposit and in addition shall, upon demand of The Point in writing, pay up to 80% of the estimated spend.

PARKING

All day parking vouchers are available only by prior arrangement from Parks Victoria. Please contact Parks Victoria on 9695 9000

PRICES

All prices are inclusive of GST. Prices and menus are subject to change. A credit card surcharge will apply on all transactions to visa and mastercard of 2% and to amex and diners card of 2.5%

WINE INDUSTRY EVENTS

Purpose-built function spaces with abundant natural light, experienced staff and food matches by Executive Chef, Scott Pickett – The Point is the ideal location for wine tastings, master classes and industry events

Key features

- Floor to ceiling windows provide plenty of natural light: water and city views beyond
- Spacious rooms allow staff easy access to tables, ease of pouring
- Different rooms accommodate any number of guests: 8-12 in the cellar room, 30-60 in the Lake Room, 60-180 in the Promenade Room
- All functions headed by an experienced supervisor, trained by The Point's own Sommelier
- Professional cellaring, handling and 2 bars are available
- In-built AV system, cordless microphone and lectern available – other equipment required will be sourced
- Direct access from car park to function rooms to ensure stress free deliveries
- Printing and design of all materials can be arranged: place cards, tasting mats, booklets, menus and name cards
- Close proximity to the Melbourne CBD and ample parking available

Testimonials

Stephen Shelmerdine, Shelmerdine Wines:

The Point was an outstanding venue for our Viognier Symposium. A very challenging program involving many wines, hundreds of Riedel magnum glasses and challenging logistics, it was handled by The Point team with consummate professionalism and efficiency. The bright, contemporary space, which was filled with natural-light and complemented by a tranquil lakeside setting, was the perfect place to hold a stylish and instructive event.

Mandy Jones, Chair of Winemakers of Rutherglen:

The Point has everything we required when we were looking at venues options for our event on climate change. The location is great – it's central, has plenty of parking and stunning views. The staff were extremely professional and they worked hard to accommodate our needs and ensured everything ran smoothly on the day. Scott's food was delicious too!

Darren Jahn, President, Wine Communicators of Australia Inc.:

The Point was the perfect venue for our lecture and dinner with highly acclaimed UK wine commentator Robert Joseph. The presentation facilities were exactly what we required – the lectern, PA system, projector and screen were all set up and simple to use. The layout of the room was also ideal as guests could move from the presentation area to the dining tables with little disruption. We liked the fact that it was easy to get to, there was plenty of parking and a high attention to detail applied to all aspects of our event. It's not the first event the WCA has held at The Point and, of course, will certainly not be the last.

THE POINT

Aquatic Drive T 03 9682 5566
 Albert Park Lake F 03 9682 5577
 VIC 3206 Australia E functions@thepointalbertpark.com.au

Events Package – August 2010
 Page 6 of 23
www.thepointalbertpark.com.au

BREAKFAST PACKAGE

Continental Breakfast

\$28 p/p

Natural and flavoured yoghurts and cereals
 Seasonal fruit platters
 Croissants and Danish pastries
 Selection of savoury muffins
 Orange juice
 Freshly brewed tea and coffee

Full Breakfast Sit Down

\$35 p/p

Bircher muesli
 Croissants and Danish pastries
 Seasonal fruit platters
 Orange juice
 Freshly brewed tea and coffee

Please choose one of the following options:

- Eggs Benedict*
- Eggs Florentine*
- Zucchini and sweetcorn fritters, smoked salmon and dill cream
- Hot pancakes, caramelised banana, bacon and maple syrup
- Spinach and goats cheese frittata
- Scrambled eggs on toasted sourdough, your choice of two sides
 - bacon
 - mushrooms
 - spinach
 - breakfast sausages
 - grilled tomato

**Denotes menu items available for events of 50 guests or less*

Premier Breakfast Buffet

\$46 p/p

Minimum of 40 guests

Smoked salmon platter
 Seasonal fruit platters
 Croissants and Danish pastries
 Natural and flavoured yoghurts and cereals
 Pancakes, maple syrup and strawberries
 Scrambled eggs and chives
 Grilled tomatoes and mushrooms
 Breakfast sausages
 Rosemary chat potatoes
 Chilled sparkling wine
 Orange juice
 Freshly brewed tea and coffee

Additional Sides

\$3 per item p/p

-spinach	-compote of fruit
-cold meats	-hash browns
-bagels	-baked beans
-muffins (plain and fruit)	-scones, jam and cream

FULL DAY CONFERENCE PACKAGE

Monday to Friday 8am – 4pm

The packages below include notepads, pens and mints per person

Package 1

\$85 p/p

Arrival tea and coffee, chocolate and fruit muffins

Morning tea including an assortment of house baked biscuits

Working luncheon served in your room

Savoury baguettes and sandwiches

- Salmon, red onion and horseradish
- Rare roasted beef, mustard and cress
- Roasted Mediterranean vegetables

Seasonal fruit platter

Selection of fruit juices

Afternoon tea including one selection from our daily baked cakes

Package 2

\$95 p/p

Minimum of 30 guests

Arrival tea and coffee, chocolate and fruit muffins

Morning tea including an assortment of house baked biscuits

Buffet luncheon served in your room

Your choice of two salads – Please select from page 16

Your choice of two hot dishes – Please select from page 16 & 17

Cheese platter

Seasonal fruit platter

Selection of fruit juices

Afternoon tea including two selections from our daily baked cakes

Package 3

\$105 p/p

Maximum of 40 guests

Arrival tea and coffee served with

Danish pastries & yoghurts

Seasonal fruit platter

Selection of fresh fruit juices

Morning tea including an assortment of house baked biscuits

Two course express lunch in our award winning Restaurant (entrée and main)

Afternoon tea including a selection of housemade cakes

MORNING AND AFTERNOON TEA MENU

Tea and coffee station	\$4.50 p/p
Continuous tea and coffee throughout the day	\$10 p/p

Sweet

Housemade assorted biscuits	\$6 p/p
Freshly baked Danish pastries and croissants	\$7 p/p
Assorted fruit and plain scones, double cream and chunky jam	\$9 p/p
Assorted fruit and plain muffins	\$8 p/p
Carrot and banana cake with clotted cream	\$10 p/p
Seasonal fruit platters	\$10 p/p
Cheese platters	\$10 p/p

Savoury

Baquettes with a variety of fillings	\$11 p/p
Bagels filled with smoked salmon and cream cheese	\$13 p/p
House baked baby quiche, pies and sausage rolls	\$13 p/p
Croissants filled with Virginia ham and Swiss cheese	\$11 p/p
Mini gourmet pizzas	\$10 p/p

Conference Additions

San Pellegrino still and sparkling mineral water	\$6 p/p
Emma & Toms energy drinks	\$5 p/p
Nudies	\$5 p/p
Red Bull	\$5 p/p
Milk chocolate bars	\$4 p/p
Protein bars	\$6 p/p

POST CONFERENCE DRINKS

1 hour of canapés and drinks served at the conclusion of your conference or team building event. Please contact your Events Coordinator to discuss your requirements

LUNCH PACKAGE

Prices are based on a **4 hour** duration and include The Point House beverage package (p22)

<p>Lunch Package 1 \$100 p/p</p> <p>Hot and cold canapés on arrival Two entrees served alternately Two mains served alternately House baked bread Choice of one side dish per table Freshly brewed coffee, tea and biscotti</p>	<p>Lunch Package 2 \$110 p/p</p> <p>Hot and cold canapés on arrival Two entrees served alternately Two mains served alternately Two desserts served alternately House baked bread Choice of one side dish per table Freshly brewed coffee, tea and biscotti</p>
<p>Lunch Package 3 \$120 p/p *</p> <p>Hot and cold canapés on arrival Guest's selection from two entrees Guest's selection from two mains Guest's selection from two desserts House baked bread Choice of one side dish per table Freshly brewed coffee, tea and biscotti</p>	<p>Lunch Package 4 \$130 p/p *</p> <p>Hot and cold canapés on arrival Guest's selection from three entrees Guest's selection from three mains Guest's selection from three desserts House baked bread Choice of one side dish per table Freshly brewed coffee, tea and biscotti</p>

****Applicable to events of 70 guests or less***

<p>Antipasto plate to the table</p> <p>Additional side dish per table</p> <p>Fresh seasonal fruit plate to the table</p> <p>Cheese, lavoche, muscatels and fruit paste to the table</p>	<p>Meat \$30 per plate</p> <p>Vegetarian \$25 per plate</p> <p>Seafood \$40 per plate</p> <p> \$15 per side</p> <p> \$29 per plate</p> <p> \$39 per plate</p>
---	--

DINNER PACKAGE

Prices are based on a **5 hour** duration and include The Point House beverage package (p22)

Dinner Package 1	\$120 p/p	Dinner Package 2	\$125 p/p *
Hot and cold canapés on arrival		Hot and cold canapés on arrival	
Two entrees served alternately		Guest's selection from two entrees	
Two mains served alternately		Guest's selection from two mains	
Two desserts served alternately		Guest's selection from two desserts	
House baked bread		House baked bread	
Choice of one side dish per table		Choice of one side dish per table	
Freshly brewed coffee, tea and biscotti		Freshly brewed coffee, tea and biscotti	
Dinner Package 3	\$130 p/p *	Dinner Package 4	\$135 p/p *
Hot and cold canapés on arrival		Hot and cold canapés on arrival	
Guest's selection from three entrees		Guest's selection from three entrees	
Guest's selection from three mains		Guest's selection from three mains	
Guest's selection from three desserts		Guest's selection from three desserts	
House baked bread		Cheese and accompaniments	
Choice of one side dish per table		House baked bread	
Freshly brewed coffee, tea and biscotti		Choice of one side dish per table	
		Freshly brewed coffee, tea and biscotti	

****Applicable for events of 70 guests or less***

Antipasto plate to the table	Meat	\$30	per plate
	Vegetarian	\$25	per plate
	Seafood	\$40	per plate
Additional side dish per table		\$15	per side
Fresh seasonal fruit plate to the table		\$29	per plate
Cheese, lavoche, muscatels and fruit paste to the table		\$39	per plate

MENU

ENTREE

Cold

Antipasto of cured meats, local seafood and marinated vegetables

Cape Grim pasture fed beef carpaccio, rocket and parmesan salad, balsamic and Mt Zero olive oil

Half dozen natural oysters*, your choice of dressing

(red wine vinegar, ginger soy or shallot vinaigrette)

Tasmanian smoked salmon, dill toast, watercress, red onion and citrus salad

Corn fed chicken, shallot and wild mushroom terrine, chardonnay vinaigrette

**Twelve oysters available for a surcharge of \$9 per person*

Hot

Risotto of prawns and scallops, dill and fresh tomato

Slowly braised pork belly, savoy cabbage, lardons and rosemary dressing

Potato gnocchi, braised lamb, black olives and goat's cheese

Salt and pepper calamari, sweet chilli mayonnaise and cucumber ribbons

Spinach, poached chicken and thyme cannelloni, roasted tomato sauce

Roast pumpkin soup, pine nuts and sage

Vegetarian options (entrée or main)

Gratin of white beans, saffron mash and baby herbs

Orecchiette, broccoli, chilli, garlic and parsley

Cherry tomato, zucchini and pesto gnocchi

Risotto of peas, mint, asparagus and parmesan

Roast pumpkin soup, pine nuts and sage

MAIN

Clare Valley grain fed eye fillet, horseradish creamed potato
and bourguignon garnish

Baby Snapper fillets, lemon spinach, raisin, pine nut
and beurre noisette vinaigrette

Clare Valley grain fed porterhouse, potato fondant, green beans
and mustard dressing

Swordfish loin, Moroccan spiced couscous, cumin and coriander yoghurt

Lamb rump, white bean cassoulet, spanish onion, parsley and tomato salsa

Grilled chicken breast, almond, avocado and green bean salad,
tarragon dressing

Chicken Saltimbocca, field mushroom risotto and herb salad

Roast lamb rack, ratatouille, saffron mash and rosemary dressing

Atlantic salmon, minted peas, fennel, green olive and citrus dressing

Crispy skin duck breast, pont neuf potato and glazed baby vegetables

Side dish (select one)

Rocket, pear and parmesan salad

Greek salad

Roasted chat potatoes, garlic and rosemary

Seasonal vegetables and herb butter

New seasons potatoes, garlic, butter and sea salt

Roast pumpkin, almonds and sage

DESSERT

Chocolate silk tart and King Island double cream

Lemon tart, vanilla cream and raspberry coulis

Individually baked cheese cake and marinated strawberries

Sticky date pudding, butterscotch sauce and double cream

Orange and passionfruit tart, lemon curd and cream Chantilly

Vanilla bean panna cotta, poached berries and almond tuille

Lindt chocolate mousse, chocolate brownie and citrus salad

Bread and butter pudding and honey anglaise

BUFFET MENU

Minimum of 60 guests

For a selection of canapés on arrival there is an additional charge of \$9 per guest

Lunch \$110 p/p

Price is based on a 4 hour duration and includes The Point House Beverage Package (p22)

House baked breads and rolls

Selection of charcuterie and antipasto condiments

House cured salmon and traditional garnish

Your selection of three salads

One of each of the following dishes

	-fish	-vegetable side
	-meat	-potato/rice side
	-vegetarian	-soup
	-international	

Your selection of three cakes/gateaux

Your selection of one hot dessert

Cheese, lavoche, muscatels and fruit paste

Freshly brewed tea and coffee

Dinner \$120 p/p

Price is based on a 5 hour duration and includes The Point House Beverage Package (p22)

House baked breads and rolls

Selection of charcuterie and antipasto condiments

House cured salmon and traditional garnish

Your selection of three salads

One of each of the following dishes

	-fish	-vegetable side
	-meat	-potato/rice side
	-vegetarian	-soup
	-international	

Your selection of three cakes/gateaux

Your selection of one hot dessert

Cheese, lavoche, muscatels and fruit paste

Freshly brewed tea and coffee

MENU

Salads

Caesar
Garden
Greek
Tomato, bocconcini and pesto
Potato, spring onion and seeded mustard
Asian inspired coleslaw
Roast pumpkin, rocket and fetta
Penne puttanesca (cold)
Mesculin leaves and French vinaigrette
Spinach, roast tomato and avocado

Fish

Saffron Paella
Atlantic salmon, Asian greens and ponzu dressing
Baby snapper and shaved fennel salad
Grilled swordfish Nicoise
Steamed Rainbow trout, pine nuts and lemon spinach

Meat

Whole roasted chicken, green olives and preserved lemon
Roast leg of lamb, crispy parsnip and basil jus
Clare Valley grain fed porterhouse, bourguignon garnish
Roast leg of Western Plains pork and cinnamon poached apples
Rotisserie roasted, grain mustard crusted rib of beef and Yorkshire pudding

Vegetarian

Thai green vegetable curry
Hokkien noodle stir fry
Eggplant melanzanne
Mediterranean vegetable and mozzarella lasagne

International

Gnocchi, braised lamb, olives and goats cheese
Red curry of white fish, spring onions, coriander and lime leaves
Orecchiette, chicken, leek and Italian parsley
Massaman style Kinkawook mussels, young galangal and Thai basil
Traditional beef goulash, paprika and sour cream

THE POINT

Aquatic Drive T 03 9682 5566
Albert Park Lake F 03 9682 5577
VIC 3206 Australia E functions@thepointalbertpark.com.au

Events Package – August 2010
Page 16 of 23
www.thepointalbertpark.com.au

Vegetable side

Panache of seasonal vegetables
Stir fried bok choy, choy sum and gai lung in oyster sauce
Cauliflower and blue cheese gratin
Ratatouille, basil and herb crumbs
Honey glazed carrots, pinenuts and parsley
Roast butternut pumpkin and fried sage
Roasted root vegetables, garlic and thyme

Potato/rice side

Italian style chat potatoes, rosemary and garlic
Gratin dauphinoise
Hasselback potatoes, caramelised onion and oregano
Cajun spiced kipfler potatoes
Steamed Jasmine rice
Fragrant rice Pilaf
Coconut steamed rice

Soup

Butternut pumpkin, sour cream and chives
Potato and leek vichyssoise
Minestrone and pesto
Russian borsch
Roast tomato, garlic and herbs

Hot dessert

Bread and butter pudding
Hot chocolate fondant
Sticky date pudding and butterscotch sauce
Steamed apple and raisin cake
Seasonal stone fruit crumble

Cakes & gateaux

Coconut raspberry tart
 Pear and blueberry frangipane
 Baked New York cheesecake
 Sour cherry and chocolate croissant pudding
 Chocolate and orange marble cake
 Apple and rhubarb cake and maple syrup
 Peach and raspberry crumble cake
 Traditional lemon tart
 Chocolate silk tart

ADDITIONAL

Whole roasted snapper, fresh lemon and herbs	\$9 p/p
Freshly shucked oysters and red wine vinaigrette	\$8 p/p
King prawns and cocktail sauce	\$8 p/p
Baby octopus, oregano and olives	\$5 p/p
Marinated mussel skewers	\$5 p/p
Calamari, chilli, red capsicum and ginger	\$5 p/p
Half shell Spring Bay scallops and sauce vierge	\$5 p/p
Additional salad	\$3 p/p
meat dish	\$9 p/p
fish dish	\$8 p/p
vegetarian dish	\$5 p/p
international dish	\$6 p/p
vegetable or potato/rice side	\$4 p/p
soup	\$4 p/p
hot dessert	\$5 p/p
cake/gateaux	\$5 p/p

CHRISTMAS OPTIONS

During the festive season your buffet can be tailored to include the following items at an additional cost. Prices are available upon request

Whole roasted turkey and cranberry sauce
 Christmas pudding and brandy anglaise
 Bowls of fresh cherries

COCKTAIL PARTY

12 pieces per person, variety of 6 canapés (minimum number of canapes recommended for a single hour event)	\$39 p/p
16 pieces per person, variety of 8 canapés (minimum number of canapes recommended for a two hour event)	\$44 p/p
20 pieces per person, variety of 10 canapés (minimum number of canapes recommended for a three hour event)	\$49 p/p
24 pieces per person, variety of 12 canapés	\$54 p/p

COCKTAIL MENU

Cold

Tomato, goats cheese and basil bruschetta

Vietnamese rice paper rolls – vegetarian
 - lemon chicken
 - pork and prawn

Cape Grim pasture fed eye fillet tataki

Confit salmon, capers, red onion and sour cream

Marinated artichoke, roma tomato, basil and fetta

Meredith goats cheese, apple marmalade crostini

Smoked salmon, crème fraiche and dill pinwheel

Confit tomato, bocconcini and salsa verde tartlet

Zucchini, roast tomato and basil frittata

Carpaccio of Cape Grim pasture fed beef, daikon, coriander and soy

Ham hock, parsley and carrot en croute

Freshly shucked oysters - natural
 - soy mirin and crispy shallots
 - red wine shallot vinaigrette

*Handmade sushi - salmon California roll
 - king prawn California roll
 - chilli tuna roll

*Sashimi - salmon
 - tuna
 - kingfish

*Freshly cooked king prawns, sauce Americaine

*** Denotes menu items with a surcharge of \$2 per item per person**

Hot

Harissa marinated chicken skewers, tomato relish
Shredded Asian vegetable spring rolls
Marinated grain fed Clare Valley beef skewers
Black olive, anchovy and caramelised onion tart
Veal and sage housemade sausage rolls
Thai style fish cakes, sweet chilli sauce
Mini beef burgers, red onion and cheddar cheese
Assorted mini pizza
Salt and pepper calamari, chilli mayonnaise
Cumin, coriander and onion bahji, mint yoghurt
Crispy chicken strips and satay sauce
Cured ham and swiss cheese croquettes
Sweetcorn and parsley arancini
Lemon, rosemary and garlic marinated chicken skewers
Fish goujons, tartare sauce
Roast duck, coriander crepe, Hoisin sauce
Brochette of beef, Hoisin sauce and spring onions
Creamed leek and Gruyere cheese pastries
*Tempura prawns, ponzu dressing
*Oysters Mornay
*** Denotes menu items with a surcharge of \$2 per item per person**

THE POINT

Aquatic Drive T 03 9682 5566
Albert Park Lake F 03 9682 5577
VIC 3206 Australia E functions@thepointalbertpark.com.au

Events Package – August 2010
Page 20 of 23
www.thepointalbertpark.com.au

Grazing Dishes

\$9 per item

Classic Korma curry (beef / chicken / vegetarian)
 Vegetarian Hokkien noodles, coriander and ginger
 Special fried rice
 Fish and chips, fresh lemon and tartare sauce
 Herb crumbed lamb cutlet, minted yoghurt
 Thai basil and chilli chicken, vermicelli noodles
 Sweet and sour pork, steamed rice and pineapple
 Stir fry beef and black bean sauce

Grazing Desserts

\$8 per item

Fresh fruit skewers, spiced tea dipping sauce
 Pots of chocolate mousse and biscotti paddle
 Chocolate brownie and mousse
 Lemon meringue pie
 Classic English trifle
 Rocky road

Antipasto Buffet

\$20 p/p

Selection of cold antipasto items for a two hour duration
 (available with canape package for a minimum of 50 guests)

Dessert Buffet

\$16 p/p

Selection of pastries, tarts and cakes
 (available with canape package for a minimum of 50 guests)

Cakeage

\$4.50 p/p

Your cake cut and served with fresh cream and fruit coulis

BEVERAGE PACKAGE

**The Point has a strict no BYO policy*

The Point House Package

SPARKLING	The Point Sparkling Brut NV Yarra Valley VIC
WHITE	The Point Semillon Sauvignon Blanc by De Bortoli Griffith NSW
RED	The Point Shiraz by De Bortoli Yarra Valley VIC
BEER	Carlton Draught (on tap) Cascade Light (on tap) Soft drinks & juices

1 hour:	\$26 p/p
2 hours:	\$31 p/p
3 hours:	\$36 p/p
4 hours:	\$41 p/p
5 hours:	\$46 p/p

Classic Package

\$9 p/p upgrade

Selection depends on current availability and price. Your choice of two white and two red wines

SPARKLING	Rococo Blanc de Blancs by De Bortoli Yarra Valley VIC
WHITE	Chrismont Riesling King Valley VIC Mojo Sauvignon Blanc Adelaide Hills SA Chapel Hill Unwooded Chardonnay Various SA
RED	Six Foot Six Pinot Noir Geelong VIC Fox Creek Duet Cabernet Merlot McLaren Vale SA Mojo Shiraz Adelaide Hills SA
BEER	James Boag's Premium (on tap) Cascade Light (on tap) Soft drinks & juices

Premier Package

\$15 p/p upgrade

Selection depends on current availability and price. Your choice of two white and two red wines

SPARKLING	Yarrabank Cuvee Vintage Yarra Valley VIC
WHITE	Leeuwin Estate 'Art Series' Riesling Margaret River WA Three Tales Sauvignon Blanc Marlborough NZ Red Hill Estate Chardonnay Mornington Peninsula VIC
RED	Sticks Pinot Noir Yarra Valley VIC '02 RL Buller Reserve Cabernet Sauvignon Rutherglen VIC Torbreck 'Woodcutters' Shiraz Barossa Valley SA
BEER	Stella Artois (on tap) Cascade Light (on tap) Sparkling mineral water (bottled) Soft drinks & juices

Sommelier Selection

Wines selected from our extensive wine list by our Sommelier can be tailored exclusively for your event. The value of the upgrade being determined on the selection of the wines. Please contact your Events Coordinator to discuss your requirements

Additions

Cocktails on arrival are available in conjunction with your event package. Please contact your Events Coordinator to discuss your signature cocktail

Spirits or fortified wines to finish can all be tailored in addition to your package